Product range of coffee machines

PROFESSIONAL
COFFEE
MACHINES

2013 | 2014

www.wmf-coffeemachines.de

At the main production factory in Geislingen, Germany, we employ around 2,200 members of staff, of which 94 are trainees.
The WMF Group employs over 6,000 people worldwide.

INNOVATION

FROM TRADITION

Designing for the future also means paying homage to our origins, preserving values which have been developed in order to formulate new ones, and combining tradition with innovation. This is our mission. The WMF brand has been making dining, drinking and cooking in restaurants and homes all over the world an event since 1853. Today, WMF is the leading supplier of professional coffee machines.

CONTENT

02 Innovation from tradition
04 Manufacturing – Made in Germany
06 Variety – Overview of the machines
08 WMF 900 S – WMF 1000 S
10 WMF 1200 S
16 WMF 1400
22 WMF 1800 S
28 WMF 2000 S
34 WMF bistro!
40 WMF 8000 S
46 WMF presto! F
50 WMF cafemat!
56 WMF combiNation F
60 WMF Programat GV
64 Milk and Steam Systems
66 WMF Service coffee machines
68 WMF accessories
71 WMF coffee specialities

In 1853, Metallwarenfabrik Straub & Schweizer was founded in Geislingen an der Steige with 16 employees. In 1880, it started to trade under the name Württembergische Metallwarenfabrik AG.

Mass production of professional coffee machines began in 1927. In terms of ease of use and speed, they were revolutionary for the market at that time.

Professional WMF coffee machines are only manufactured at the Geislingen site.

The WMF logo can also be found on cutlery, table tops, buffet items and living accessories, cookware, kitchen gadgets, drinking glasses and small electronic devices for professional catering and home use.

WMF products also enjoy an excellent reputation outside Germany.
WMF ensures coffee is enjoyed, tables are laid and kitchens are equipped in 90 countries around the world.

Production is in accordance with LEAN principles and is based on models from the automotive industry. Technicians with many years of experience assemble and check each machine. A continuous process which has been introduced to produce improvements ensures that the assembly, commissioning and logistics procedures are always on the cutting edge.

MANUFACTURING

MADE IN GERMANY

WMF is the leading international manufacturer of professional coffee machines. This is due not least to the fact that even today they are only manufactured at the Geislingen site and thus can justifiably bear the “Made in Germany” seal of quality. Certification of the WMF quality management system in accordance with DIN ISO 9001 and of the environment management system in accordance with DIN ISO 14001 is further evidence of quality, efficiency and precision, and therefor of good, reliable, stable and innovative products.

State-of-the-art storage technology, including a fully automated small parts store for example, ensures a high level of availability of the individual parts and components.

In our own sheet metal part production facility, around 3,000 different sheet metal parts (100% stainless steel) are produced on a 3-shift pattern using state-of-the-art facilities, such as fully automated laser cutting machinery.

In the area where parts are manufactured, automated machinery such as bending robots are used. This guarantees maximum productivity and precision in terms of components.

Every machine component can be traced to determine who assembled it. This is because every employee who has installed a component is liable for it with his “good name and reputation”.

Each coffee machine is commissioned for testing purposes and examined very thoroughly. This is carried out by a PC and is partially automated. Only when all the test steps have been passed with flying colours is the coffee machine delivered.

The WMF coffee machines business division is certified in accordance with DIN ISO 9001 (quality management) and DIN ISO 14001 (environmental management).

VARIETY

MACHINES OVERVIEW

WMF coffee machines – a term for tradition and innovation since 1927. Every machine is unique in itself and a specialist for meeting individual needs. The entire product range covers a unique spectrum that truly offers everyone a customised machine. Whether the focus is on the latest specialities or on high cup capacities, whether hot or cold milk foam or milk toppings are asked for – at WMF, the machine fittings are centred on you and never the other way around. Which helps to explain why WMF is the world market leader in professional, fully automatic coffee machines.

SEMI-PROFESSIONAL

WMF 900 S

CUP CAPACITY*
UP TO 35

WMF 1000 S

CUP CAPACITY*
UP TO 50

BEAN TO CUP

WMF 1200 S

CUP CAPACITY*
UP TO 100

WMF presto!

CUP CAPACITY*
UP TO 150

WMF 1800 S

CUP CAPACITY*
UP TO 180

WMF 2000 S

CUP CAPACITY*
UP TO 200

WMF bistro!

CUP CAPACITY*
UP TO 300

WMF 8000 S

CUP CAPACITY*
UP TO 350

FILTERED COFFEE

WMF presto! F

CUP CAPACITY*
UP TO 150

WMF cafemat!

CUP CAPACITY**
UP TO 300

WMF combiNation F

CUP CAPACITY**
UP TO 500

WMF Programat GV

CUP CAPACITY**
UP TO 1000

* Recommended daily output / max. hourly output. The hourly output depends on the cup size, quality settings, spout, features and power supply. The basis for the recommended maximum daily output is the respective stored service concept. Let our trained WMF staff assemble the coffee machine solution that meets your needs.

** Max. hourly output / unlimited daily output

WMF 900 S

STRONG IN THE SEMI-PROFESSIONAL FIELD

The unique high quality appearance captivates at first glance. The attractive black sensor field makes operation a breeze and significantly reduces maintenance costs. Upon close inspection, you recognise the professional standards in every detail. Well-designed features and thousandfold-proven WMF technology ensure good performance, even in tough, everyday professional use.

03.0400.xxxx
1 grinder, milk foamer and tank

WMF 900 S technical data	
Recommended daily output*	up to 35 cups
Power supply	1.7 – 2.3 kW / 230 V
Water tank	2.2 litres
Ground coffee container	approx. 20 servings
Dimensions (width / height / depth)	305 / 400 / 443 mm

* Recommended daily output / max. hourly output. The hourly output depends on the cup size, quality settings, spout, features and power supply. The basis for the recommended maximum daily output is the respective stored service concept. Let our trained WMF staff assemble the coffee machine solution that meets your needs.

WMF 1000 S

SEMI-PROFESSIONAL HIGH PERFORMANCE

The exclusive design and high-quality finished housing with extremely durable, silky matte Cromargan® stainless steel are a promise that the built-in technology honours. The grinding mechanism and brewing function operate with the WMF Silence System so that you can enjoy your coffee in peace and quiet when working in the office. The WMF Steam Jet System heats the cups in no time, thereby ensuring coffee that is hot and aromatic for longer.

03.0500.xxxx
1 grinder, milk foamer and tank

WMF 1000 S technical data	
Recommended daily output*	up to 50 cups
Power supply	1.7 – 2.3 kW / 230 V
Water tank	2.8 litres
Ground coffee container	approx. 20 servings
Dimensions (width / height / depth)	380 / 410 / 450 mm

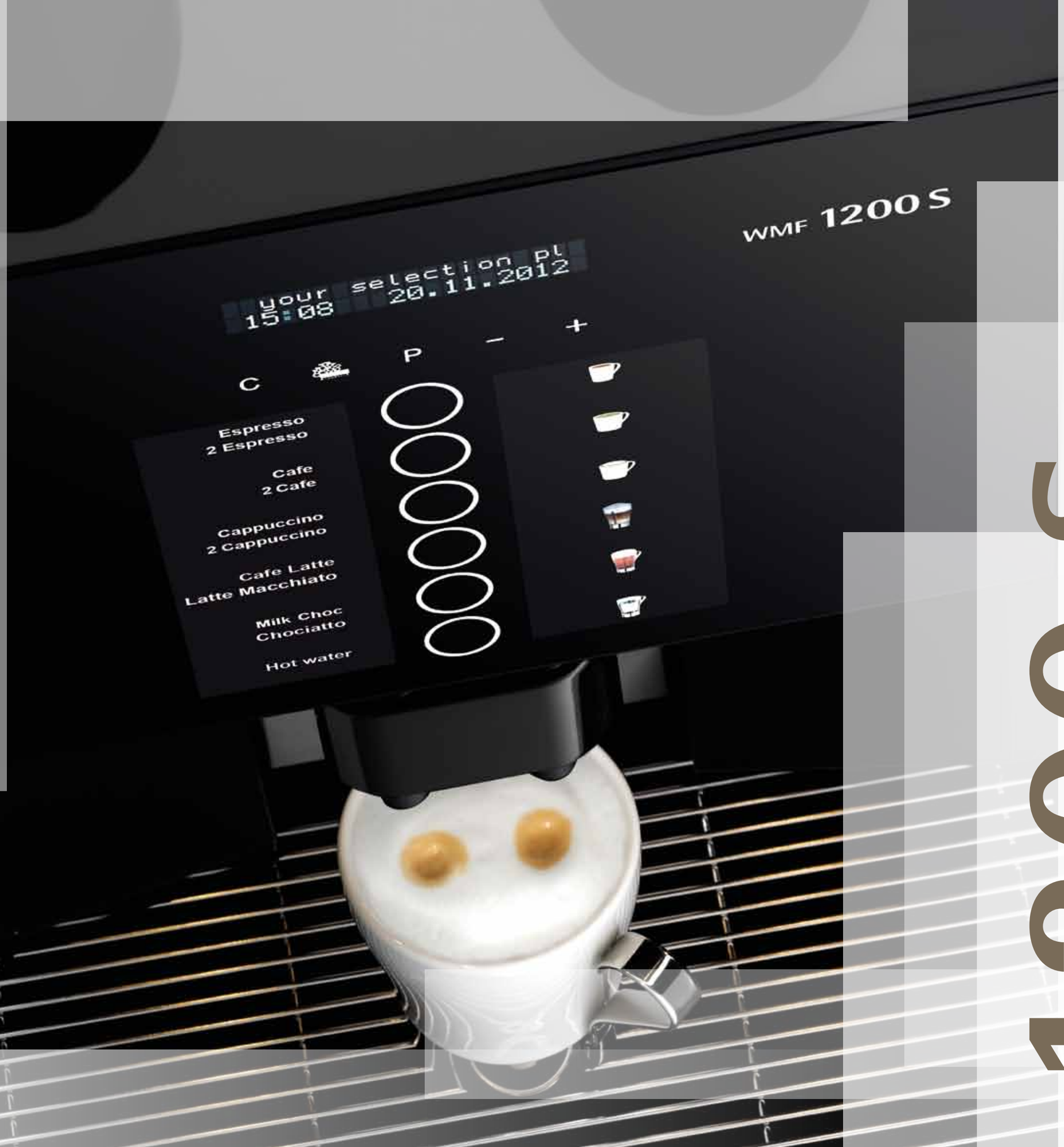
* Recommended daily output / max. hourly output. The hourly output depends on the cup size, quality settings, spout, features and power supply. The basis for the recommended maximum daily output is the respective stored service concept. Let our trained WMF staff assemble the coffee machine solution that meets your needs.

WMF Professional Brewing System
with programmable brewing temperature and WMF Pre-Brewing System.

WMF Connect & Clean – Patented milk system rinse feature with direct connection to the device and integrated switch-off function.

Jug function
for up to 8 cups of freshly brewed Café Crème.

WMF All-In-One spout – Only one height-adjustable spout for coffee and milk specialities.


WMF 1200 S
your selection pl
15:08 20.11.2012
C
P
–
+
Espresso
2 Espresso
Cafe
2 Cafe
Cappuccino
2 Cappuccino
Cafe Latte
Latte Macchiato
Milk Choc
Chociatto
Hot water

1200 S

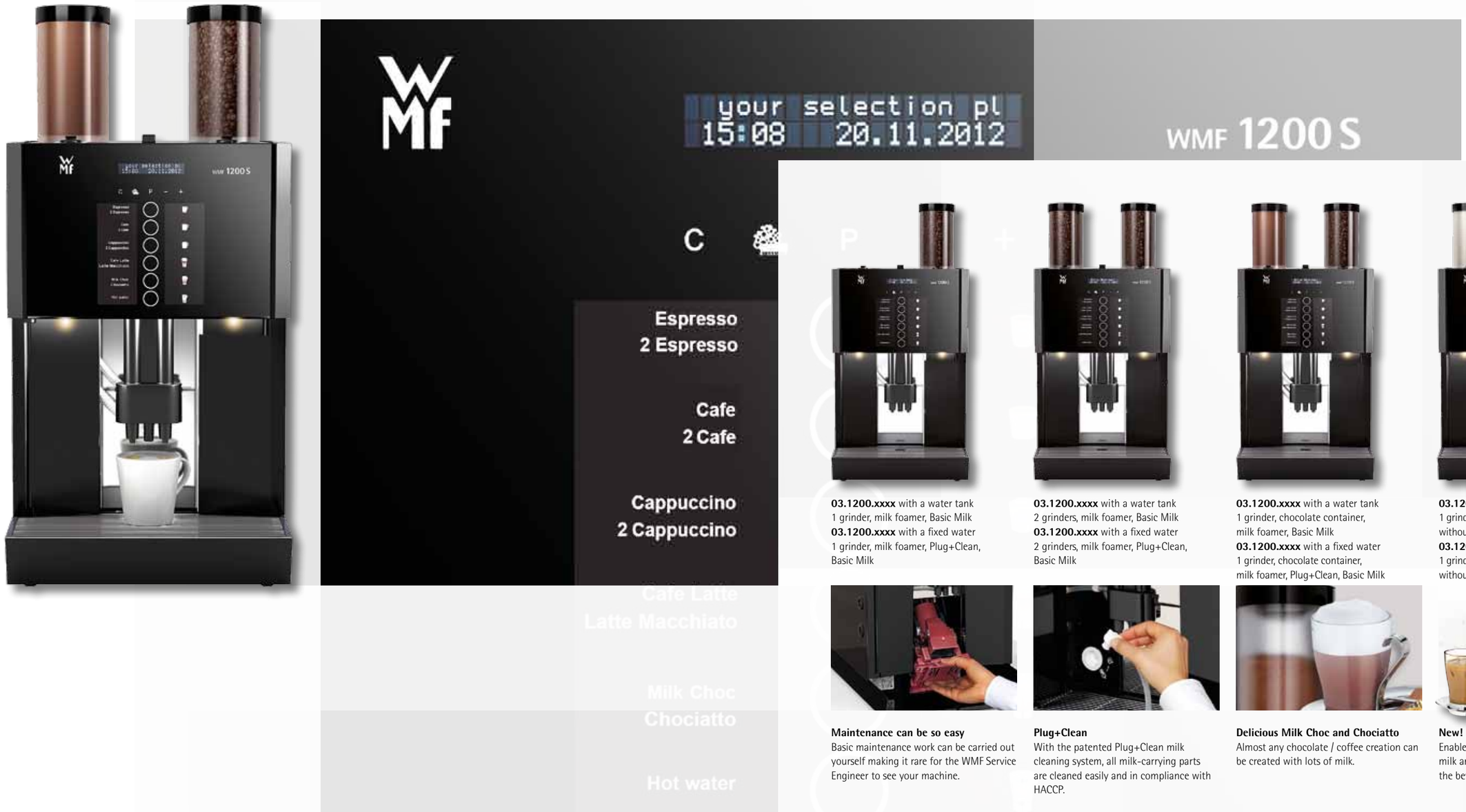
WMF 1200 S

THE ENTRY TO THE PROFESSIONAL WORLD OF COFFEE

The WMF 1200 S is available with two milk systems:

The information on the milk system,
as well as the drinks that can be prepared with it,
can be found on page 64.

The WMF 1200 S is a high quality professional coffee machine for small to medium needs. It can do anything your heart desires – from Espresso and Café Crème to Cappuccino, Café Latte, Latte Macchiato and even Milk Choc and Chociatto. At the push of a button, reliably and of top quality. The self-explanatory display makes the path to your perfect coffee enjoyment child's play. Its possible fittings, its range of services and, not least, its price, make the WMF 1200 S the clear favourite for many uses. It is as much at home in the office, medical practice and fitness studio, as in a small restaurant or petrol station, bakery or hairdresser's, in a fast food shop or hotel bar. With the appropriate accessories, the machine is also a genuine all-rounder. The price tip among professional machines.



03.1200.xxxx with a water tank
1 grinder, milk foamer, Basic Milk
03.1200.xxxx with a fixed water
1 grinder, milk foamer, Plug+Clean, Basic Milk

03.1200.xxxx with a water tank
2 grinders, milk foamer, Basic Milk
03.1200.xxxx with a fixed water
2 grinders, milk foamer, Plug+Clean, Basic Milk

03.1200.xxxx with a water tank
1 grinder, chocolate container, milk foamer, Basic Milk
03.1200.xxxx with a fixed water
1 grinder, chocolate container, milk foamer, Plug+Clean, Basic Milk

03.1200.xxxx with a water tank
1 grinder, topping container, without milk foamer
03.1200.xxxx with a fixed water
1 grinder, topping container, without milk foamer

Maintenance can be so easy
Basic maintenance work can be carried out yourself making it rare for the WMF Service Engineer to see your machine.

Plug+Clean
With the patented Plug+Clean milk cleaning system, all milk-carrying parts are cleaned easily and in compliance with HACCP.

Delicious Milk Choc and Chociatto
Almost any chocolate / coffee creation can be created with lots of milk.

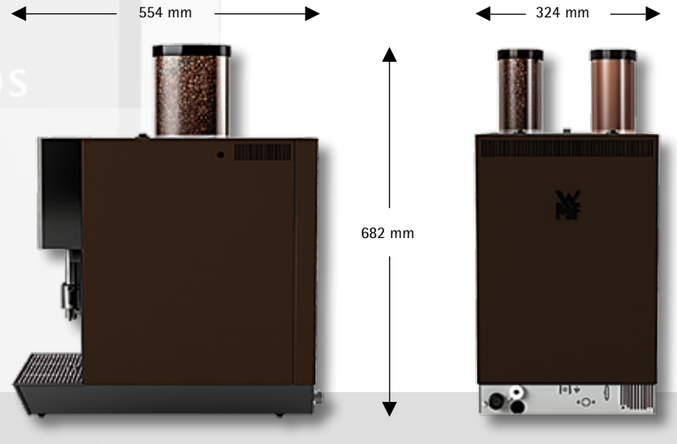
New! Easy Milk
Enables the preparation of cold and hot milk and hot milk foam, automatically via the beverage spout.

WMF 1200 S

THE ENTRY TO THE PROFESSIONAL WORLD OF COFFEE

Perfectly matched accessories make your work easier and make your WMF 1200 S even more powerful. For example, with the auxiliary cooler and coin checker shown here, the WMF 1200 S becomes a complete, small self-service unit.

Additional accessories for the WMF 1200 S can be found on the back of the fold.



The WMF 1200 S emits visual accents from all sides in a high quality ambience. If needed, it can be stuck in any narrow niche thanks to its slim design. However, if it is presented to be visible from all sides, it strikingly stands for good design and high quality workmanship. A dark beauty with impressive, internal values.

TECHNICAL DATA

WMF 1200 S technical data	
Recommended daily output / max. hourly output*	up to 100 cups
Power supply	2.2 kW / 230 V
Total hot water output per hour	17 litres
Energy loss per day in accordance with DIN 18873-2 Topping / Basic Milk	0.4 / 0.85 kWh
1 or 2 coffee bean hoppers	500 g
Chocolate or topping container (optional)	500 g
Dimensions (width / height / depth)	324 mm / 682 mm / 554 mm
Water tank (tankmodel)	4 litres
Empty weight, depending on fittings	approx. 33 kg
Continuous sound pressure level (LpA)**	< 70 dB (A)

* Recommended daily output / max. hourly output. The hourly output depends on the cup size, quality settings, spout, features and power supply. The basis for the recommended maximum daily output is the respective stored service concept. Let our trained WMF staff assemble the coffee machine solution that meets your needs.

** The A-rated sound pressure level LpA (slow) and LpA (impulse) at the workplace of the staff using the machine is less than 70 dB (A) in every mode.

From 5° dKH (carbonate hardness), a WMF water filter is recommended.

ENERGY EFFICIENT
CERTIFIED BY DKG CERT

ACCESSORIES

WMF 1200 S accessories		
WMF cleaning tablets (1.3 g)	33.2332.4000	1 box = 100 tablets
WMF cleaner cream milk	33.0683.6000	1 bottle
Filter cartridge for the water filter in the water tank	33.2332.2000	(VE 4 pieces)
Filter cartridge for the Bestmax V water filter	33.2487.1000	(no image)
Discaling solution (0.75 litre)	33.7006.2869	2 bottles

1400

Cappuccino
2x Cappuccino
Cafe Latte
Latte Macchiato
Milk Foam
Milk
Espresso
2x Espresso
Cafe
2x Cafe
Choc
Chociatto
Latte Macchiato

WMF 1400

The WMF 1400 is available with the following milk and steam systems:

The information on the milk system,
as well as the drinks that can be prepared with it,
can be found on page 64.

A coffee machine is perfect then if it can do exactly what you need. No professional would voluntarily invest unnecessary money in an oversized device. But you should also not skimp at the wrong end with household devices and risk a bad investment. The WMF 1400 is perfectly designed for the average need and is not inferior to its big sisters in terms of quality and comfort.
The WMF 1400 demonstrated the fact that it also looks good at one of the world's largest design competitions. It was awarded the “red dot design award” at the competition.

reddot design award
winner 2005

03.1400.xxxx
2 grinders, milk foamer, water tank, no illumination, Basic Milk

03.1400.xxxx
2 grinders, chocolate container, milk foamer, illumination, water tank, Basic Milk

03.1400.xxxx
2 grinders, chocolate container, milk foamer, illumination, Plug+Clean, fixed water, Basic Milk

03.1400.xxxx
2 grinders, topping container, illumination, no milk foamer, fixed water

Easy maintenance
Basic maintenance work can be carried out yourself making it rare for the WMF Service Engineer to see your machine.

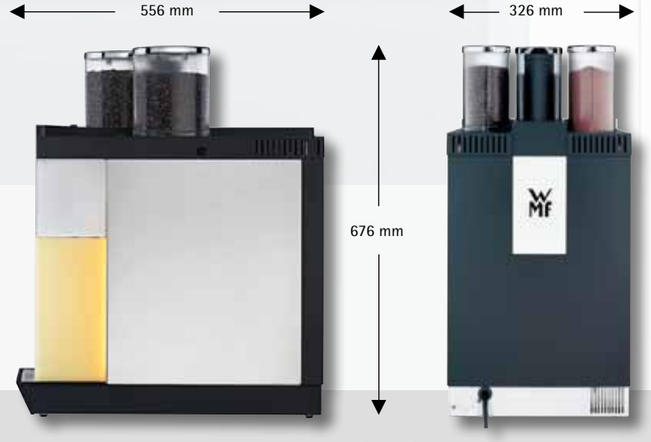
Plug+Clean
All milk-carrying parts are easily cleaned with the patented Plug+Clean.

Hot chocolate
With plenty of fresh milk, nearly any creation can be made from milk, coffee, water and chocolate.

Clear design
Elegant by day and a shining example of attractive design ideas by night.

WMF 1400

Perfectly matched accessories make your work easier and your WMF 1400 even more powerful. Here, for example, the WMF 1400 was provided with a Cup&Cool, a WMF 1400 F and a cup rack. Additional accessories for the WMF 1400 can be found on the back of the fold.



The WMF professional class is in a class by itself. AND, even if you want to look at it from the other side, the WMF 1400 impresses from all sides through clear lines, appealing design and high quality workmanship. That an optimal ease of care was considered during the material selection is obvious – at least at WMF.

TECHNICAL DATA

WMF 1400 technical data	
Recommended daily output / max. hourly output*	up to 150 cups
Power supply	2.2 kW / 230 V
Total hot water output per hour	18 litres
Energy loss per day in accordance with DIN 18873-2 Topping / Basic Milk	0.72 / 1.29 kWh
1 or 2 coffee bean hoppers	approx. 500 g
Chocolate, topping container	approx. 500 g
Twin chocolate or twin topping container	approx. 500 g
Dimensions (width / height / depth)	326 mm / 676 mm / 556 mm
Water tank (tankmodel)	4 litres
Empty weight (depending on fittings)	approx. 30 – 40 kg
Continuous sound pressure level (LpA)**	< 70 dB (A)

* Recommended daily output / max. hourly output. The hourly output depends on the cup size, quality settings, spout, features and power supply. The basis for the recommended maximum daily output is the respective stored service concept. Let our trained WMF staff assemble the coffee machine solution that meets your needs.

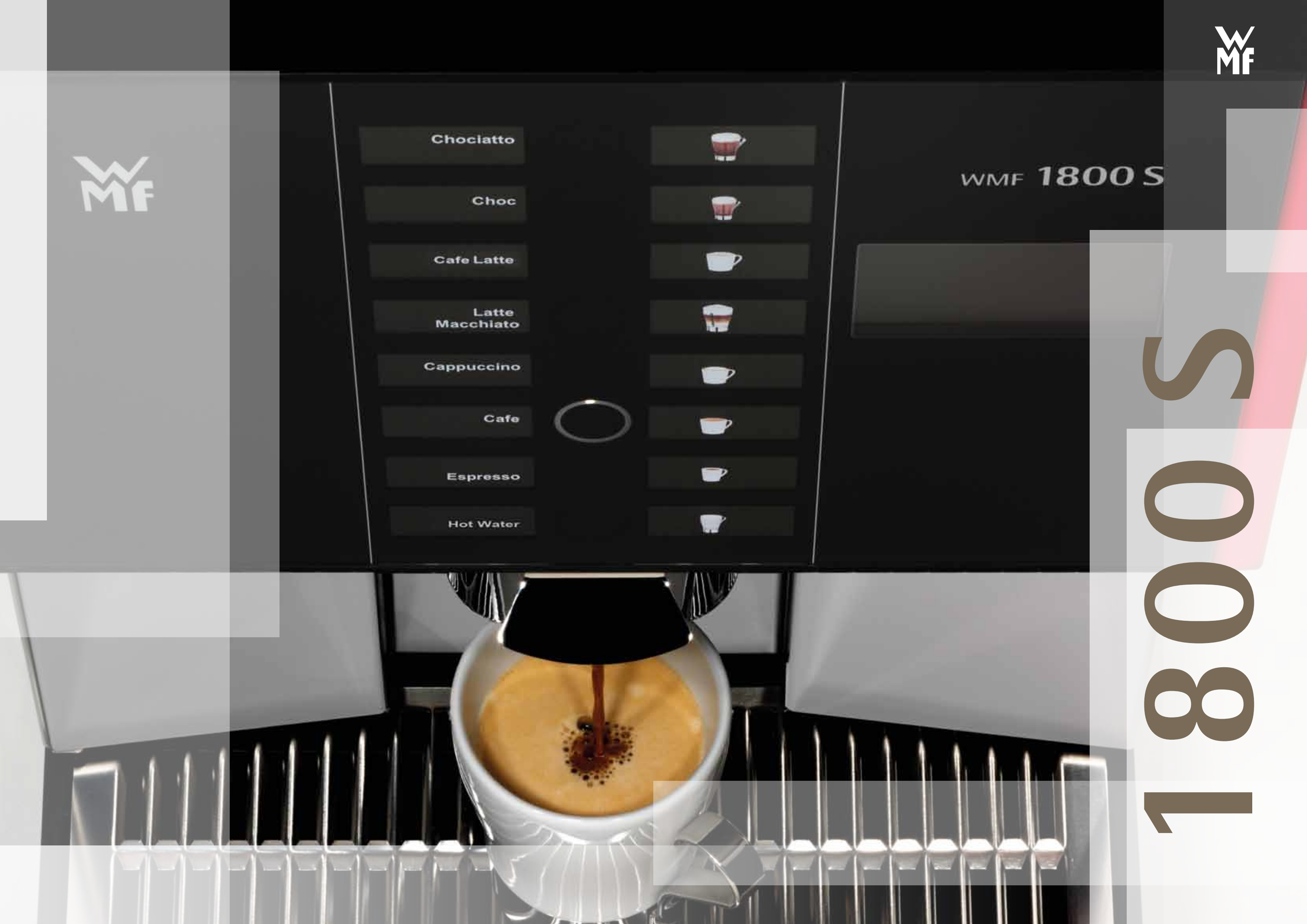
** The A-rated sound pressure level LpA (slow) and LpA (impulse) at the workplace of the staff using the machine is less than 70 dB (A) in every mode.

From 5° dKH (carbonate hardness), a WMF water filter is recommended.

ENERGY EFFICIENT
CERTIFIED BY DQS CERT

ACCESSORIES

WMF 1400 accessories		
WMF cleaning tablets (1.3 g)	33.2332.4000	1 box = 100 tablets
WMF cleaner cream milk	33.0683.6000	1 bottle
Filter cartridge for the water filter in the water tank	33.2332.2000	(VE 4 pieces)
Filter cartridge for the Bestmax M water filter	33.2426.5000	(no image)
Descaling solution	33.7006.2869	2 bottles
Customer care kit 1/15,000 (with fresh milk and chocolate)	33.2828.7000	(no image)


Chociatto
Choc
Cafe Latte
Latte Macchiato
Cappuccino
Cafe
Espresso
Hot Water
WMF 1800 S
1800 S

WMF 1800 S

SELF-SERVICE FOR COFFEE LOVERS!

The WMF 1800 S is available with two milk systems:

The information on the milk system,
as well as the drinks that can be prepared with it,
can be found on page 64.

The optimally reduced user interface of the WMF 1800 S was primarily designed to meet self-service requirements. The arrangement of the keys in a line above the coffee spout, a special cup stop and the design of the drip tray all help the guest to select the drink and ensure that the cup is always placed precisely under the spout. The "obvious" design and well-thought-out cleaning concept mean that the machines are easy to use. The WMF 1800 S does not just look great, but it is also easy to use! The new Active Milk version even allows the fully automated preparation of hot and cold milk and foamed milk drinks.

03.1800.xxxx
1 grinder (left container not in use), illumination, milk foamer, Basic Milk

03.1800.xxxx
2 grinders, chocolate container, illumination, milk foamer

03.1800.xxxx
2 grinders, chocolate container, milk foamer, Plug+Clean, illumination, , Basic Milk

03.1800.xxxx
2 grinders, topping container, no milk foamer, illumination, Active Milk

Easy maintenance
Basic maintenance work can be carried out yourself making it rare for the WMF Service Engineer to see your machine.

Plug+Clean
All milk-carrying parts are easily cleaned with the patented Plug+Clean.

Hot chocolate
With plenty of fresh milk, nearly any creation can be made from milk, coffee, water and chocolate.

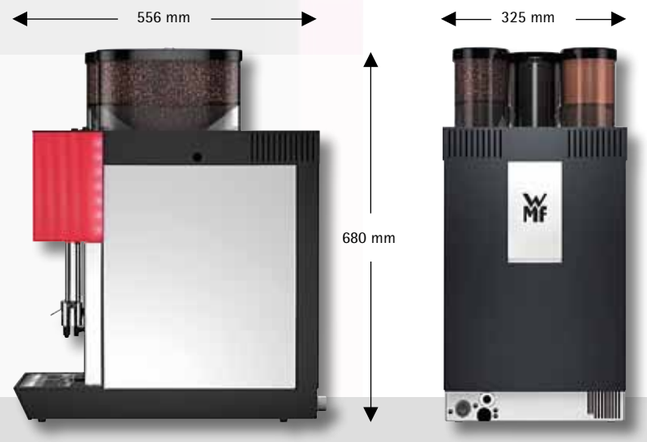
Active Milk
Allows the fully automatic preparation of hot and cold milk and milk foam beverages.

WMF 1800 S

SELF-SERVICE FOR COFFEE LOVERS!

Perfectly matched accessories make your work easier and make your WMF 1800 S even more powerful. For example, with the auxiliary cooler, paper cup dispenser and coin checker shown here, the WMF 1800 S becomes a complete self-service unit.

Additional accessories for the WMF 1800 S can be found on the back of the fold.



Especially with self-service, optimal functionality and high quality are the guarantee for a long service life. This is where the WMF 1800 S proves to be very multifunctional. Whether from the front, rear or side – pure functionality and aesthetics.

TECHNICAL DATA

WMF 1800 S technical data	
Recommended daily output / max. hourly output*	up to 180 cups
Power supply	2.9 kW / 230 V
Total hot water output per hour	24 litres
Energy loss per day in accordance with DIN 18873-2 Topping / Basic Milk / Active Milk	0.79 / 1.36 / 1.5 kWh
1 or 2 coffee bean hoppers left and right	approx. 1000 g
Central coffee bean hopper	approx. 550 g
Chocolate or topping container	approx. 1000 g
Twin chocolate or twin topping container	2 x approx. 550 g
Dimensions (width / height / depth)	325 mm / 680 mm / 556 mm
Empty weight, depending on fittings	approx. 33 kg
Continuous sound pressure level (LpA)**	< 70 dB (A)

* Recommended daily output / max. hourly output. The hourly output depends on the cup size, quality settings, spout, features and power supply. The basis for the recommended maximum daily output is the respective stored service concept. Let our trained WMF staff assemble the coffee machine solution that meets your needs.

** The A-rated sound pressure level LpA (slow) and LpA (impulse) at the workplace of the staff using the machine is less than 70 dB (A) in every mode.

From 5° dKH (carbonate hardness), a WMF water filter is recommended.

ENERGY EFFICIENT
CERTIFIED BY EAC CERT

ACCESSORIES

WMF 1800 S accessories		
WMF cleaning tablets (1.3 g)	33.2332.4000	1 box = 100 tablets
WMF cleaner cream milk	33.0683.6000	1 bottle
Filter cartridge for the Bestmax M water filter	33.2426.5000	(no image)
Descaling solution	33.7006.2869	2 bottles
Customer care kit	33.2861.7000	(no image)

WMF

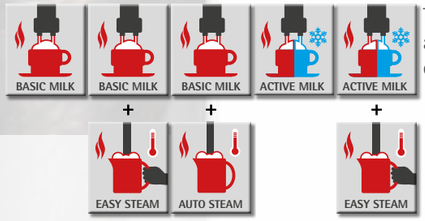
S

2000

WMF 2000 S

THE FLEXIBLE BEAN TO CUP MACHINE FOR THE AVERAGE COFFEE NEED

The WMF 2000 S is available with the following milk and steam systems:



The information on the milk and steam system, as well as the drinks that can be prepared with it, can be found on page 64.

A primary feature of the WMF 2000 S is its handling of milk – it satisfies even the highest demands when it comes to preparing speciality coffees. Foamed-milk drinks can be prepared using different methods. The Basic Milk version using the integrated milk foamer, which can also be combined with a steam wand (as an option). The Active Milk version, whereby the machine automatically prepares milk drinks and frothy milk drinks, whether hot or cold.

03.1700.xxxx
2 grinders, milk foamer
Standard, Basic Milk

03.1700.xxxx
2 grinders, chocolate container, milk foamer, illumination, Plug+Clean – Standard, Basic Milk

03.1700.xxxx
2 grinders, chocolate container, steam wand and milk foamer, illumination, Basic Milk + Auto Steam

03.1700.xxxx
2 grinders, chocolate container, milk foamer for hot and cold milk and milk foam, illumination, Active Milk

We can fill any cup
The practical Small-Medium-Large (SML) function will help you to easily assign three predefined mug or cup sizes to each required drink.

Plug+Clean
With the patented, optionally available Plug+Clean milk cleaning system, all milk-carrying parts are cleaned easily.

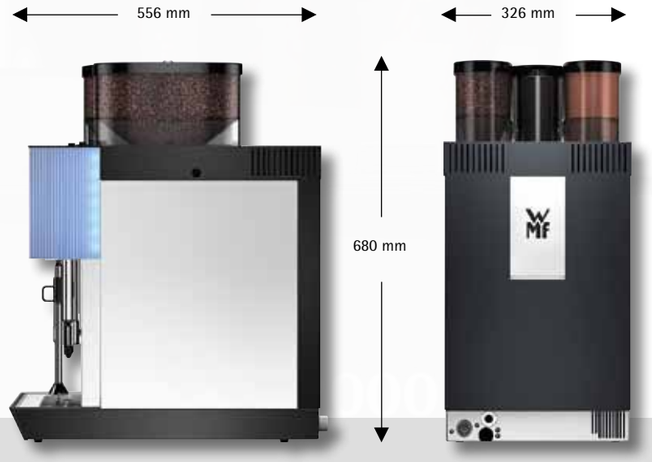
Hot milk chocolate and chociatto
Almost any chocolate / coffee creation can be made with plenty of fresh milk.

Active Milk
Allows the fully automatic preparation of hot and cold milk and milk foam beverages.

WMF 2000 S

THE FLEXIBLE BEAN TO CUP MACHINE!

Expand your WMF 2000 S to an even more powerful coffee machine station with perfectly matched accessories. For example here with the narrow Cup&Cool, the WMF 2000 S with two grinders and a chocolate container as well as the cup rack. Additional accessories for the WMF 2000 S can be found on the back of the fold.



Variability begins with the required space. The narrower a machine, the more options you have when setting up the machine. It is best, however, to set up the WMF 2000 S so that you can admire its all around brilliant design from all sides.

TECHNICAL DATA

WMF 2000 S technical data	
Recommended daily output / max. hourly output*	up to 200 cups
Power supply	3 kW / 230 V; 5.5 kW / 400 V
Total hot water output per hour	24 litres
Energy loss per day in accordance with DIN 18873-2, Basic Milk / Active Milk	1.42 / 1.53 kWh
1 or 2 coffee bean hoppers left and right	approx. 1000 g
Central coffee bean hopper	approx. 550 g
Chocolate container	approx. 1000 g
Twin chocolate containers	2 x approx. 550 g
Dimensions (width / height / depth)	326 mm / 680 mm / 556 mm
Empty weight, depending on fittings	approx. 33 – 43 kg
Continuous sound pressure level (LpA)**	< 70 dB (A)

* Recommended daily output / max. hourly output. The hourly output depends on the cup size, quality settings, spout, features and power supply. The basis for the recommended maximum daily output is the respective stored service concept. Let our trained WMF staff assemble the coffee machine solution that meets your needs.

** The A-rated sound pressure level LpA (slow) and LpA (impulse) at the workplace of the staff using the machine is less than 70 dB (A) in every mode.

From 5° dKH (carbonate hardness), a WMF water filter is recommended.

ENERGY EFFICIENT
CERTIFIED BY EUROCERT

ACCESSORIES

WMF 2000 S accessories		
WMF cleaning tablets	33.2332.4000	1 box = 100 tablets
WMF cleaner cream milk	33.0683.6000	1 bottle
Filter cartridge for the Bestmax M water filter	33.2426.5000	(no image)
Descaling solution (0.75 litre)	33.7006.2869	2 bottles

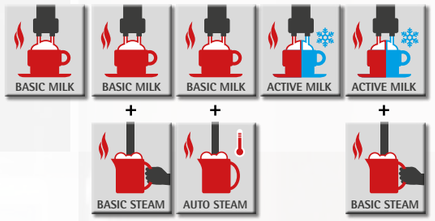
Espresso
Cafe
Choc
Chociatto
Milk Foam
Milk
Cappuccino
Latte Macchiato
Cafe Latte
Espresso Macchiato
2x
bistro!

bistro!

WMF BISTRO!

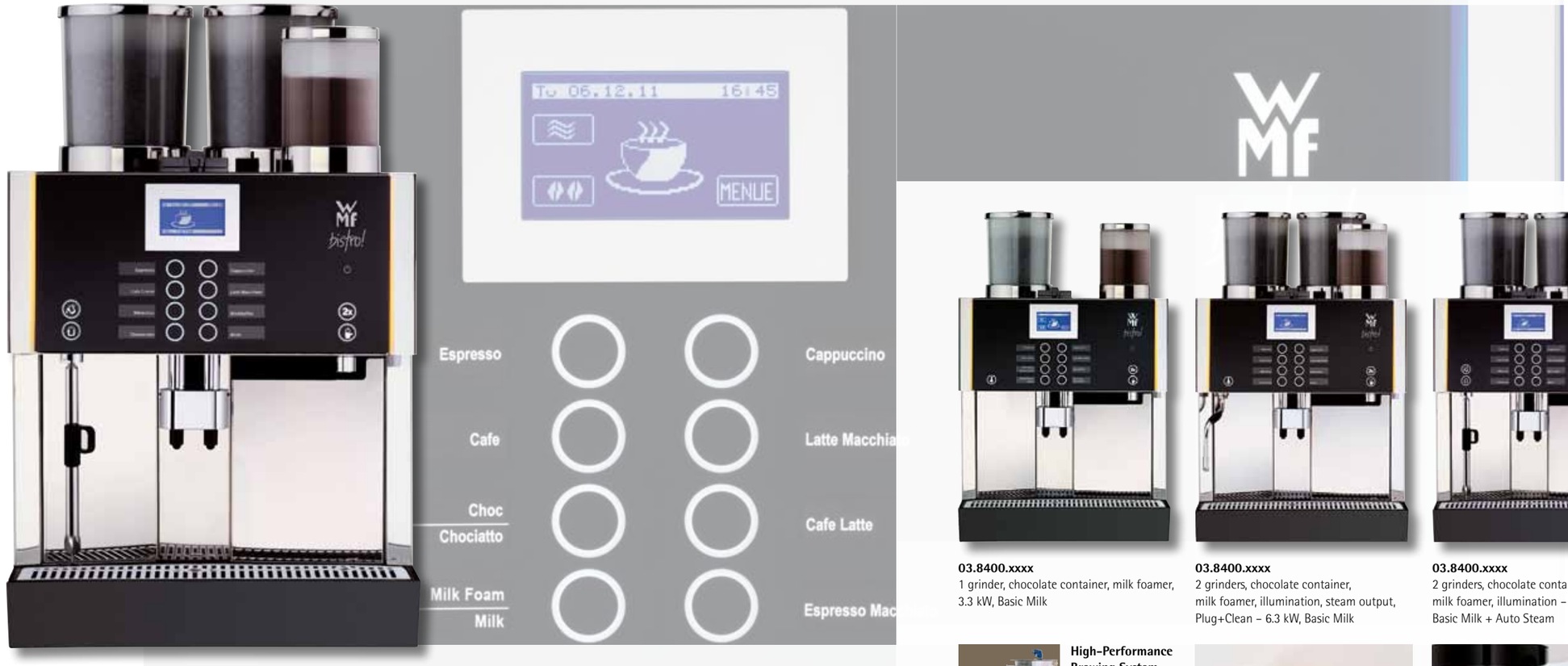
IF YOU WANT MORE!

The WMF bistro! is available with the following milk and steam systems:



The information on the milk and steam system, as well as the drinks that can be prepared with it, can be found on page 64.

Every aspect of the WMF bistro! has been designed with performance in mind. Whether a stainless-steel brewing system, bean hopper or boiler, everything is generously designed and sized, so that even high-volume requirements can be handled without any problems in the shortest time and with top-quality results. And when it comes to the range of drinks available/on offer, it goes without saying that the WMF bistro! is among the best on the market. Foamed-milk drinks can be prepared using different methods. The Basic Milk version using the integrated milk foamer. The Active Milk version, whereby the machine automatically prepares milk drinks and frothy milk drinks, whether hot or cold. Moreover, both versions can be combined with different steam systems.



03.8400.xxxx
1 grinder, chocolate container, milk foamer, 3.3 kW, Basic Milk

03.8400.xxxx
2 grinders, chocolate container, milk foamer, illumination, steam output, Plug+Clean – 6.3 kW, Basic Milk

03.8400.xxxx
2 grinders, chocolate container, milk foamer, illumination – 6.3 kW, Basic Milk + Auto Steam

03.8400.xxxx
2 grinders, chocolate container, milk foamer for hot and cold milk and milk foam, illumination – 6.3 kW, Active Milk

High-Performance Brewing System
The high-performance, stainless steel brewing system is uncompromisingly designed for the coffee quantity and quality.

Plug+Clean
With the patented, optionally available Plug+Clean milk cleaning system, all milk-carrying parts are cleaned easily.

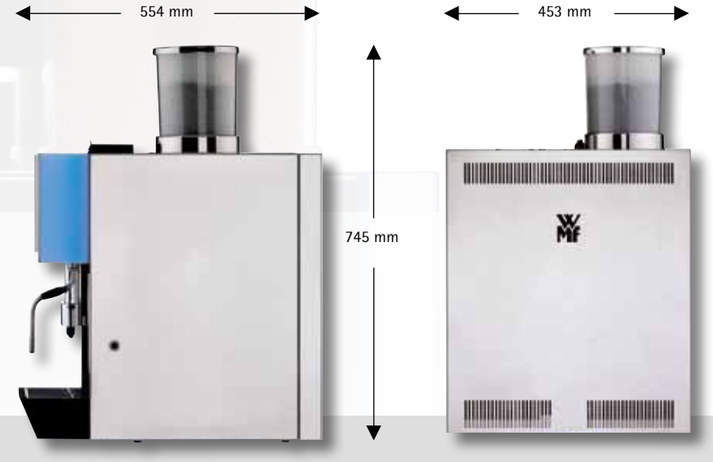
Hot Milk Choc and Chociatto
Almost any chocolate / coffee creation can be made with plenty of fresh milk.

Active Milk
Allows the fully automatic preparation of hot and cold milk and milk foam beverages.

WMF BISTRO!

IF YOU WANT MORE!

Perfectly matched accessories make your work easier and make your WMF bistro! even more powerful. Here, for example, the WMF bistro! was provided with a Cup&Cool, a WMF cafemat!, two card readers and a cup rack. Additional accessories for the WMF bistro! can be found on the back of the fold.



Large, functional and with enormous performance. That is how you can best describe the WMF bistro!. It also communicates its leading position from all sides. Uncompromising, linear and high quality. Peak performance that you can see.

TECHNICAL DATA

WMF bistro! technical data		
Recommended daily output	up to 300 cups	up to 300 cups
Power supply	3.3 kW / 220 – 230 V	6.3 kW / 380 – 400 V
Energy loss per day in accordance with DIN 18873-2, Basic Milk / Active Milk	2.02 / 2.28 kWh	2.02 / 2.28 kWh
Hourly output* Espresso Cappuccino Café Crème Chocolate (optional)	 240 240 150 120	 240 240 150 120
Total hot water output per hour	24 litres	48 litres
1 or 2 coffee bean hoppers	approx. 1000 g	approx. 1000 g
Chocolate container (optional)	500 to 1000 g, depends on the chocolate powder	500 to 1000 g, depends on the chocolate powder
Dimensions (width / height / depth)	453 mm / 745 mm (with bean hopper) / 554 mm	453 mm / 745 mm (with bean hopper) / 554 mm
Empty weight	approx. 80 kg	approx. 80 kg
Continuous sound pressure level (LpA)***	< 70 dB (A)	< 70 dB (A)

* Recommended daily output / max. hourly output. The hourly output depends on the cup size, quality settings, spout, features and power supply. The basis for the recommended maximum daily output is the respective stored service concept. Let our trained WMF staff assemble the coffee machine solution that meets your needs.

** The A-rated sound pressure level LpA (slow) and LpA (impulse) at the workplace of the staff using the machine is less than 70 dB (A) in every mode.

From 5° dKH (carbonate hardness), a WMF water filter is recommended.

ENERGY EFFICIENT
CERTIFIED BY CERT

ACCESSORIES

WMF bistro! accessories		
Special cleaning tablets Bistro	33.0681.1000	1 box = 100 pieces
WMF cleaner cream milk	33.0683.6000	1 bottle
Filter cartridge for Bestmax XL water filter	33.2426.6000	(no image)
Filter cartridge Bestmax 2XL water filter	33.2496.2000	(pictured above)

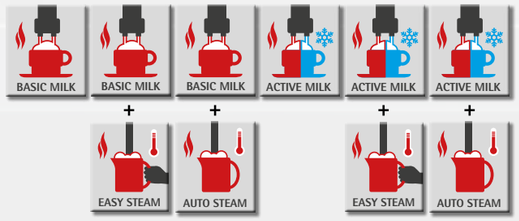
WMF 8000 S
Espresso
Cafe
Cappuccino
Milk Choc
Latte Macchiato
Foam
Cafe Latte
Espr. Macchiato
1/5

8000 S

WMF 8000 S

JUST TASTE!

The WMF 8000 S is available with the following milk and steam systems:



The information on the milk and steam system, as well as the drinks that can be prepared with it, can be found on page 64.

Easy Steam available from mid-2013.

Unlike any other before it, the WMF 8000 S – WMF's new premium model – combines quality, perfection and innovation with unbelievably good coffee. Its design has already won the coveted iF Design Award. With its revolutionary "Man Machine Interface", it guarantees that all functions are simple to understand and to use in an instant. When it comes to performance, the WMF 8000 S is yet again a trend-setter. From pressing your selection on the display to the perfect coffee – the timing of numerous processes has been hugely improved. When it comes to equipment for milk and steamed drinks, the WMF 8000 stands head and shoulders above the competition in terms of the range on offer. The Active Milk version even allows the fully automated preparation of hot and cold milk and foamed milk drinks.

WMF 8000S

03.8800.xxxx
2 grinders, chocolate container, prepared for connection to an external Plug+Clean System, illumination, 3 kW, Basic Milk

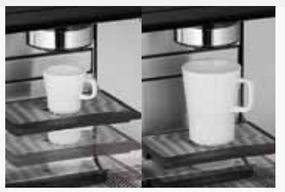
03.8800.xxxx
2 grinders, chocolate container, prepared for connection to an external Plug+Clean System, illumination, 6 kW, Basic Milk

03.8800.xxxx
2 grinders, chocolate container, Illumination, 3 kW, Active Milk

03.8800.xxxx
2 grinders, chocolate container, Illumination, 3 kW, Active Milk

A bright idea
The optional light rings not only look chic, but they also make your day-to-day work easier. For example, if a bean hopper has to be filled, the rings flash in a signal colour or change colour to warn you about this.

Perfect timing
The timer function means that you can choose suitable times at which you want to switch the WMF 8000 S on and off, and activate or deactivate individual functions and drinks.



An uplifting experience
On request, the WMF 8000 S can also come with a new fully automatic cup tray. This "cup lift" automatically raises coffee and espresso cups or latte macchiato glasses to the ideal height for pouring.

Why another instruction manual?
The touch display uses text and images to inform the user about the current operation and about tasks that are to be carried out – for example, it informs the user that the grounds hopper needs to be emptied.

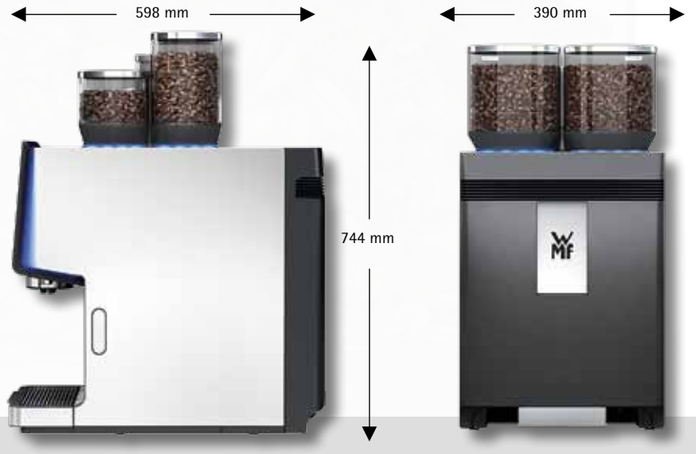
product design award 2013

Design by Metz und Kindler

WMF 8000 S

SIMPLY FASTER, SIMPLY BETTER.

A “cool” solution for milk and cups chilled milk and warmed cups are simply indispensable.
Both of these must-haves are attractively and smartly packed into our new Cup&Cool, which has been designed to be compatible with the WMF 8000 S.



It is incredible that there is so much power, quality, perfection and innovation in so little space! And it doesn’t matter from which angle you look at the WMF 8000 S: Its design always conveys all of these characteristics. It’s no wonder that its design has already won the coveted iF Product Design Award.

TECHNICAL DATA

WMF 8000 S technical data	Basic Milk		Active Milk	
Recommended daily output*	up to 350 cups	up to 350 cups	up to 350 cups	up to 350 cups
Power supply	3.4 - 3.8 kW 220 - 240 V	6 - 7 kW 380 - 415 V	3.4 - 3.8 kW 220 - 240 V	6 - 7 kW 380 - 415 V
Hourly output* Espresso Café Crème Cappuccino Choc (optional)	 270 165 270 140	 270 165 270 140	 270 165 270 140	 270 165 270 140
Total hot water output per hour	24 litres	48 litres	24 litres	48 litres
Energy loss per day in accordance with DIN 18873-2	1.83 kWh	1.83 kWh	2.08 kWh	2.08 kWh
Cold milk drinks and cold frothy drinks	-	-	✓	✓
Large coffee bean hopper (rear)	approx. 1100 g	approx. 1100 g	approx. 1100 g	approx. 1100 g
Small coffee bean hopper (front right)	approx. 700 g	approx. 700 g	approx. 700 g	approx. 700 g
Chocolate container	approx. 1200 g	approx. 1200 g	approx. 1200 g	approx. 1200 g
Dimensions (width / height / depth)	390 / 744** / 598 mm	390 / 744** / 598 mm	390 / 744** / 598 mm	390 / 744** / 598 mm
Empty weight	approx. 76 kg	approx. 76 kg	approx. 76 kg	approx. 76 kg
Continuous sound pressure level (LpA)***	< 70 db (A)	< 70 db (A)	< 70 db (A)	< 70 db (A)

* Recommended daily output / max. hourly output. The hourly output depends on the cup size, quality settings, spout, features and power supply. The basis for the recommended maximum daily output is the respective stored service concept. Let our trained WMF staff assemble the coffee machine solution that meets your needs.
** Height measured with bean hopper, with lock but without key.
*** The A-rated sound pressure level LpA (slow) and LpA (impulse) at the operators’ workplace lies below 70 dB (A) in every operating mode
If the carbonate hardness is 5° dKH or above, a WMF water filter must be used.

ENERGY EFFICIENT
CERTIFIED BY CERT

ACCESSORIES

WMF 8000 S accessories		
Special cleaning tablets (1.3 g)	33.2332.4000	1 box = 100 pieces
WMF cleaner cream milk	33.0683.6000	1 bottle
Filter cartridge for Bestmax XL water filter	33.2426.6000	(no image)
Filter cartridge Bestmax 2XL water filter	33.2496.2000	(pictured above)

WMF 1400 F

...FRESH BREWED COFFEE FROM THE BEAN

A breakfast buffet without filtered coffee is simply not complete. It also has many fans in day-to-day business. The WMF 1400 F is the specialist for filtered coffee from freshly ground beans. It is ideal as a supplement to a speciality machine or in stand-alone operation in order to be able to meet the still large need for fresh, aromatic filtered coffee. Together with the WMF 1400 for specialities, you therefore have two specialists in the smallest space for all cases, which are more than just visually attuned to one another. The WMF tip as a supplement to the WMF 1400 or as a stand-alone solution for meetings and events in the business field.

03.1400.xxxx
1 grinder, illumination, Aquaflex (water tank and fixed water)

03.1400.xxxx
1 grinder, chocolate container, illumination, Aquaflex (water tank and fixed water)

03.1400.xxxx
2 grinders, chocolate container, illumination, Aquaflex (water tank and fixed water)

The height-adjustable coffee spout spout allows for filling cups, pots, jugs and pitchers from 70 to 190 mm height.

The WMF 1400 F always prepares every **cup of coffee fresh with freshly ground** beans.

Hot chocolate at the push of a button without the additional space needed thanks for the integrated chocolate container.

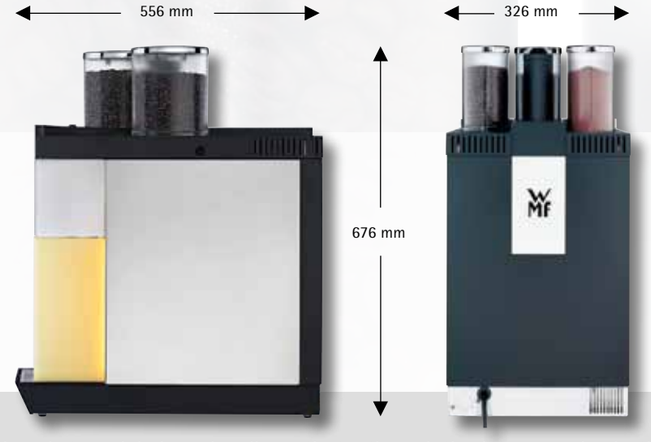
Manual insert for decaffeinated coffee or another variety (not possible with the three product containers).

reddot design award
winner 2005

WMF 1400 F

...FRESH BREWED COFFEE FROM THE BEAN

Perfectly matched accessories make your work easier and make your WMF 1400 F even more powerful. Here, for example, the WMF 1400 F was provided with a Cup&Cool, a WMF 1400 F and a cup rack. Additional accessories for the WMF 1400 F can be found on the back of the fold.



It is clear that good design primarily captivates through timelessness and reduction. The WMF 1400 F shows in an impressive manner that good design can also shine without being excessive. Selectable colours can also create new moods from the side view. All around, the WMF 1400 F is a example of good design.

TECHNICAL DATA

WMF 1400 F technical data	
Recommended daily output / max. hourly output*	up to 150 cups
Power supply	2.2 kW / 230 V
Total hot water output per hour	10 litres
1 or 2 coffee bean hoppers	approx. 500 g
Chocolate container	approx. 500 g
Twin chocolate containers (optional), per side	approx. 500 g
Dimensions (width / height / depth)	326 mm / 676 mm / 556 mm
Water tank (tankmodel)	4 litres
Empty weight, depending on fittings	approx. 30 – 40 kg
Continuous sound pressure level (LpA)**	< 70 dB (A)

* Depends on cup size and quality settings.
** The A-rated sound pressure level LpA (slow) and LpA (impulse) at the workplace of the staff using the machine is less than 70 dB (A) in every mode.
From 5° dKH (carbonate hardness), a WMF water filter is recommended.

ACCESSORIES

1400 F accessories		
WMF cleaning tablets (1.3 g)	33.2332.4000	1 box = 100 tablets
Filter cartridge for the water filter in the water tank	33.2332.2000	(VE 4 pieces)
Filter cartridge for the Bestmax M water filter	33.2426.5000	1 bottle
Fluid descaler (0.75 litre)	33.7006.2869	2 bottles
Customer care kit 1/15,000 (with fresh milk and chocolate)	33.2828.7000	(no image)

cafemat!

WMF CAFEMAT!

FOR FINE, FRESH BREWED COFFEE

Brewed coffee enjoyment from the WMF cafemat! is something very special. The experience from 85 years of coffee machine development resulted in a perfection that makes drinking coffee into an experience. In order to achieve the full flavour of perfect filtered coffee, not only is the quality of the coffee and water crucial, but the finely tuned interplay of the brewing temperature and brewing time are also important. The WMF cafemat! works with a reliability that seeks its equal in the professional's everyday life.
Most people make coffee – good coffee is something for specialists: like the WMF cafemat!

03.3800.xxxx
1 ground coffee hopper, 1 storage container dosing mechanism for fully automatic cleaning, 1 ground coffee hopper small, fresh-brewing function

03.3800.xxxx
1 ground coffee hopper, 1 storage container, dosing mechanism for fully automatic cleaning

03.3800.xxxx
1 ground coffee hopper, dosing mechanism for fully automatic cleaning, brew arm with a table for pots to the right

The granulate cleaning
allows a time-controlled, automatic cleaning with or without switching off the machine.

The storage container
holds three litres, is aroma-sealed and the temperature is precisely controlled. The display provides information about the selected storage volume.

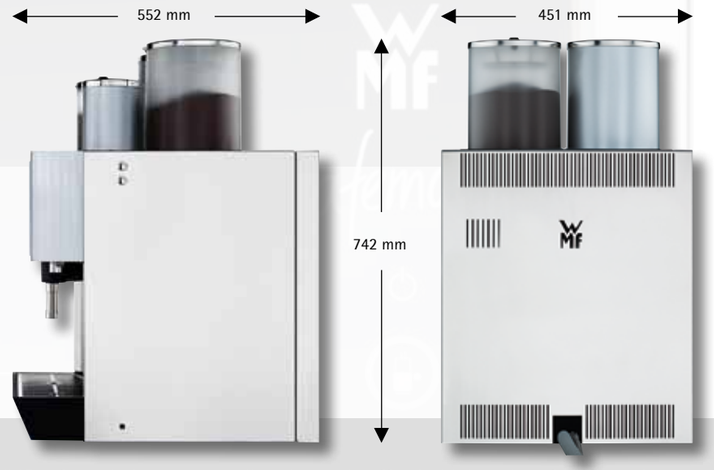
The automatic repeat brewing
takes over the timer or quantity-controlled supply inventory for machines with storage containers and provides continuous replenishment on request.

The large grounds container
does not require emptying as often and therefore significantly reduces maintenance.

WMF CAFEMAT!

FOR FINE, FRESH BREWED COFFEE

Perfectly matched accessories make your work easier and make your WMF cafemat! even more powerful. Here, for example, the WMF cafemat! was provided with a Cup&Cool, a WMF bistro!, two card readers and a cup rack. Additional accessories for the WMF cafemat! can be found on the back of the fold.



The WMF cafemat! gives you excellent brewed coffee in high end performance. Its design promises what the technology redeems without any difficulty. All around, it is a clear, cool design made from high quality materials.

TECHNICAL DATA

WMF cafemat! technical data		
Hourly output* Filter coffee	200 cups	280 cups
Power supply	3.3 kW / 230 V	6.3 kW / 400 V
Total hot water output per hour	24 litres	48 litres
Storage container for filtered coffee	-	3 litres
Large ground coffee container	each approx. 1600 g (2nd container optional)	approx. 1600 g
Small ground coffee container	-	approx. 500 g (optionally only with coffee machines with the fresh brew function)
Granulate cleaning dispenser (optional)	approx. 1000 g	approx. 1000 g
Dimensions (width / height / depth)	451 mm / 742 mm / 552 mm	451 mm / 742 mm / 552 mm
Empty weight	approx. 62 kg	approx. 62 kg
Continuous sound pressure level (LpA)**	< 70 dB (A)	< 70 dB (A)

* Depending on cup size, quality settings and flow.
** The A-rated sound pressure level LpA (slow) and LpA (impulse) at the workplace of the staff using the machine is less than 70 dB (A) in every mode.
From 9° dKH (carbonate hardness), a WMF water filter is recommended.

ACCESSORIES

cafemat! accessories		
Special cleaning granulate	33.2118.6000	1 box
Special cleaning powder (1 kg)	33.0680.9000	1 box (no image)
Filter cartridge for Bestmax XL water filter	33.2426.6000	(no image)
Filter cartridge for Bestmax 2XL water filter	33.2496.2000	(no image)

WMF COMBINATION F

FOR FINE, FRESH BREWED COFFEE

The combiNation F is the flagship of WMF filter coffee machines. Without any doubt it is one of the most beautiful automatic filter coffee machines of our time. And the technology can also truly be seen under the casing. The advanced technology installed here is one of the best available in the field of professional coffee machines. It produces up to 500 cups of coffee per hour, one just as good as the other. The timeless attractive design is also an important reason for an outstanding user experience. Your gaze is directed to the large, easy-to-use product buttons and the touch screen display. You would be hard pressed to discover simpler and especially more beautiful worlds of aroma. The WMF tip for aesthetes with uncompromisingly high standards.

03.8700.xxxx (Black Edition)
1 ground coffee hopper, 4-litre storage container, dosing mechanism for fully automatic granulate cleaning, height-adjustable front panel

03.8700.xxxx
1 ground coffee hopper, 4-litre storage container, dosing mechanism for fully automatic granulate cleaning, height-adjustable front panel

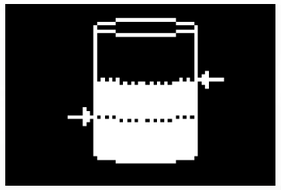
A simple, clean, fast and safe solution for collecting and disposing of the coffee grounds.
The coffee grounds sensor sends a message to the display once the container is full, includes a grounds container

Accessories			
Power supply	0.21 kW / 230 V	0.2 kW / 230 V	
Item number	03.9470.0001	03.9420.1002 / 03.9410.1002 (self-service design)**	03.9011.0001
Name	**Cup rack**	**Chocolate dispenser**	**Grounds separator**
Maximum inventory*	90 to 140 cups	-	-
Max. hourly output*	-	140 cups	-
Heated shelves	3	-	-
Product container capacity	-	approx. 2000 g	up to 12 litres
Dimensions (width / height / depth)	350 mm / 604 mm / 509 mm	250 mm / 804 mm / 589 mm	314 mm / 579 mm / 440 mm
Empty weight (depending on fittings)	approx. 25 kg	approx. 25 kg	approx. 12 kg

* Depends on the cup size and quality settings ** Only in connection with the WMF combiNation F

The granulate cleaning
allows a time-controlled, automatic cleaning with or without switching off the machine.

The storage container
holds four litres, is aroma-sealed and the temperature is precisely controlled. The display provides information about the selected storage volume.



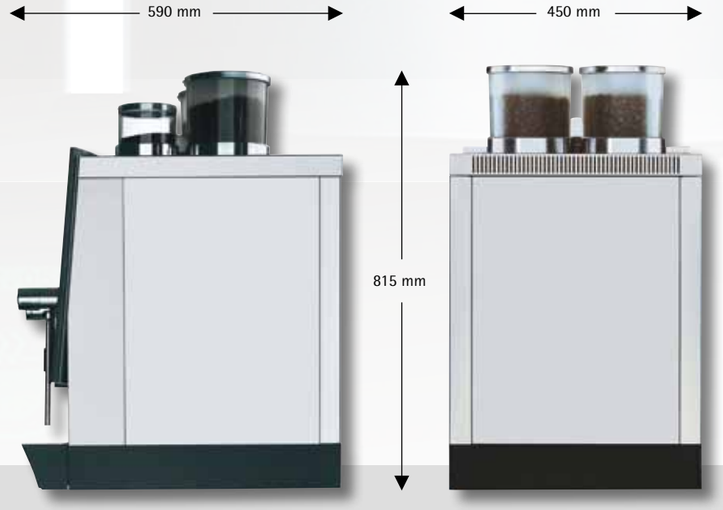
The automatic repeat brewing
takes over the timer or quantity-controlled supply inventory and provides continuous replenishment on request.

The height-adjustable front panel
with a placement height of up to 275 mm allows you to precisely fill nearly any size container.

WMF COMBINATION F

FOR FINE, FRESH BREWED COFFEE

Perfectly matched accessories make your work easier and make your WMF combiNation F even more powerful. Here, for example, the WMF combiNation F was provided with a cup rack and a chocolate dispenser.



The combiNation F already looks good in countless leading restaurants and hotels. The excellent design adorns the finest venues around the globe. A true WMF combiNation F is understated and you can see that at first glance from all sides. More with this top standard would definitely be too much.

TECHNICAL DATA

WMF combiNation F technical data		
Hourly output* Filter coffee	430 cups	500 cups
Power supply	9.3 kW / 400 V	13.8 kW / 400 V
Hourly output* Hot water	48 litres	48 litres
Storage container for filtered coffee	4 litres	4 litres
Large ground coffee container	approx. 2200 g	approx. 2200 g
Granulate cleaning dispenser	approx. 1000 g (optional)	approx. 1000 g (optional)
Dimensions (width / height / depth)	450 mm / 815 mm / 590 mm	450 mm / 815 mm / 590 mm
Empty weight	approx. 60 kg	approx. 62 kg
Continuous sound pressure level (LpA)**	< 70 dB (A)	< 70 dB (A)

* Depending on cup size, quality settings and flow.
** The A-rated sound pressure level LpA (slow) and LpA (impulse) at the workplace of the staff using the machine is less than 70 dB (A) in every mode.
From 9° dKH (carbonate hardness), a WMF water filter is recommended.

ACCESSORIES

combiNation F accessories		
Special cleaning powder	33.0680.9000	1 box (pictured above)
Special cleaning granulate	33.2118.6000	1 box
Replacement cartridge for the Bestmax 2XL water filter	33.2496.2000	(pictured above)

WMF PROGRAMAT GV

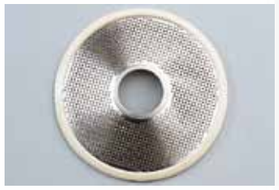
MORE PERFORMANCE, LESS COSTS

1,000 cups of freshly brewed coffee in an hour, an asset that hardly any other machine can boast. The WMF Programat GV offers a great performance during peak hours. Thanks to the second coffee container, for example, decaffeinated coffee can optionally be brewed at the same time. The Programat is also a benchmark for an entire class of machines with regard to operating costs. Short warm-up phases and instantaneous serving produce an efficiency that can be positively noticed in the business assessment on the first of every month. Power to spare and always perfectly brewed, highly aromatic filter coffee – that is the Programat GV by WMF. The tip for everyone who has to have above-average quantities ready in the shortest period of time.

03.7470.xxxx
Flexible coffee line, automatic repeat brewing, counter, 2 ground coffee containers, 2 plugs, coffee and hot water supply for quantity and pot brewing

Accessories				
Nominal power / power connection	0.1 kW / 230 V	0.1 kW / 230 V	0.1 kW / 230 V	-
Item number	03.6620.0001	03.6620.0294	03.6620.1001	03.9011.0001
Name	**Warmer**	**Warmer**	**Warmer**	**Grounds separator**
Adapter kit	-	-	-	03.9011.3001
Equipment	20-litre capacity, automatic double dosage, automatic repeat brewing	20-litre capacity, push button serving for filling pots with height-adjustable drip plate (maximum placement height of 240 mm), automatic repeat brewing	20-litre capacity, automatic double dosage, rear tap, automatic repeat brewing	up to a 12-litre capacity
Dimensions (width / height / depth)	415 mm / 600 mm / 570 mm	415 mm / 700 mm / 570 mm	415 mm / 600 mm / 720 mm	579 mm / 314 mm / 440 mm
Empty weight (depending on fittings)	approx. 21 kg	approx. 21 kg	approx. 21 kg	approx. 12 kg
Nominal power / power connection	0.21 kW / 230 V	0.2 kW / 230 V	0.05 kW / 230 V	
Other				A simple, clean, fast and safe solution for collecting and disposing of the coffee grounds. The coffee grounds sensor sends a message to the display once the container is full.

Brewing pre-selection for brewing amounts from 1.5 to 100 litres. Brewing into the pot or storage container, simply at the press of a button.



A stainless steel filter insert saves paper filter material and personnel costs for changing filters and cleaning.

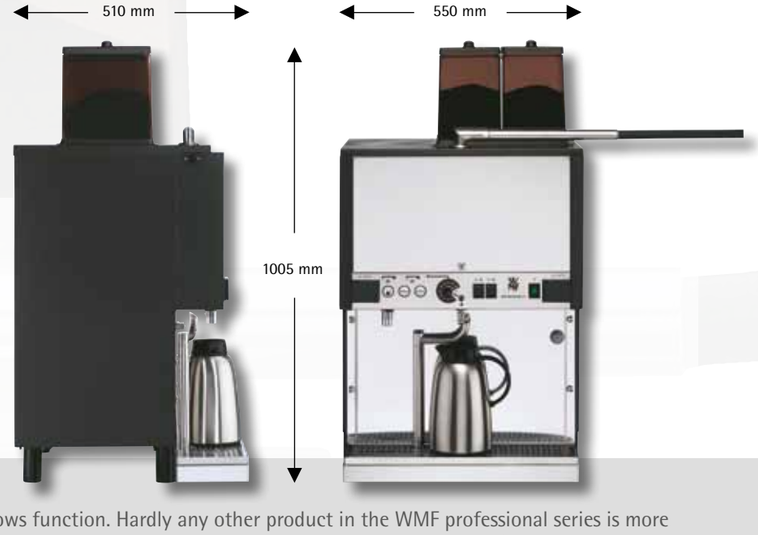
Fully automatic cleaning of the base machine as the push of a button – always reliable hygiene.

Container for two types of coffee – always precisely dosed and freshly prepared.

WMF PROGRAMAT GV

MORE PERFORMANCE, LESS COSTS

The ability to be operated on a trolley makes it possible to use the WMF Programat GV almost anywhere. A connected storage container with automatic repeat brewing always ensures that fresh coffee is brewed until the quantity you pre-selected is reached.



Form follows function. Hardly any other product in the WMF professional series is more uncompromisingly designed for function than the WMF Programat GV. Nothing was installed here that is disruptive or does not have a clear function. The WMF Programat GV is pure technology for pure performance. You can see this from the front, back and side at first glance.

TECHNICAL DATA

WMF PGV technical data	
Hourly output* quantity brewing	125 litres of coffee (with 5.2-litre batch size)
Total hot water output per hour quantity brewing	20 litres
Hourly output* pot brewing	60 litres of coffee
Total hot water output per hour pot brewing	60 litres
Power supply	14.5 kW / 400 V
Ground coffee container	2 x approx. 2500 g
Dimensions (width / height / depth)	550 mm / 1005 mm / 510 mm
Empty weight, depending on fittings	approx. 70 kg
Continuous sound pressure level (LpA)**	< 70 dB (A)

* Depends on cup size and quality settings.
** The A-rated sound pressure level LpA (slow) and LpA (impulse) at the workplace of the staff using the machine is less than 70 dB (A) in every mode.
From 9° dKH (carbonate hardness), a WMF water filter is recommended.

ACCESSORIES

WMF PGV accessories		
Special cleaning powder	33.0680.9000	1 box
Measuring spoon for cleaning powder	33.0742.3000	1 piece

MILK AND STEAM SYSTEMS

The recipes of the beverages shown here can be found in our recipe book 63.8097.0391

WMF 1200 S
Available milk systems:

BASIC MILK | EASY MILK

WMF presto!
Available milk and steam systems:

BASIC MILK | BASIC MILK + BASIC STEAM

WMF 1800 S
Available milk systems:

BASIC MILK | ACTIVE MILK

WMF 2000 S
Available milk and steam systems:

BASIC MILK | BASIC MILK + EASY STEAM | BASIC MILK + AUTO STEAM | ACTIVE MILK | ACTIVE MILK + EASY STEAM

WMF bistro!
Available milk and steam systems:

BASIC MILK | BASIC MILK + BASIC STEAM | BASIC MILK + AUTO STEAM | ACTIVE MILK | ACTIVE MILK + BASIC STEAM

WMF 8000 S
Available milk and steam systems:

BASIC MILK | BASIC MILK + EASY STEAM | BASIC MILK + AUTO STEAM | ACTIVE MILK | ACTIVE MILK + EASY STEAM | ACTIVE MILK + AUTO STEAM

Milk Systems

BASIC MILK | EASY MILK | ACTIVE MILK

BASIC MILK
Hot milk, hot milk foam – fully automated using the drink spout.

EASY MILK*
Hot and cold milk, hot milk foam – fully automated using the drink spout.

ACTIVE MILK*
Hot and cold milk, hot and cold milk foam – fully automated using the drink spout.

* With integrated milk pump

Steam Systems

BASIC STEAM | EASY STEAM | AUTO STEAM

BASIC STEAM
Hot drinks, hot milk and hot milk foam – using the steam wand. Manual switching on and off.

EASY STEAM
Hot drinks, hot milk and hot milk foam – using the steam wand. Semi-automated, switching off using the temperature sensor.

AUTO STEAM
Hot drinks, hot milk and hot milk foam in three quality grades – using the steam wand. Fully automated, switching off using the temperature sensor.

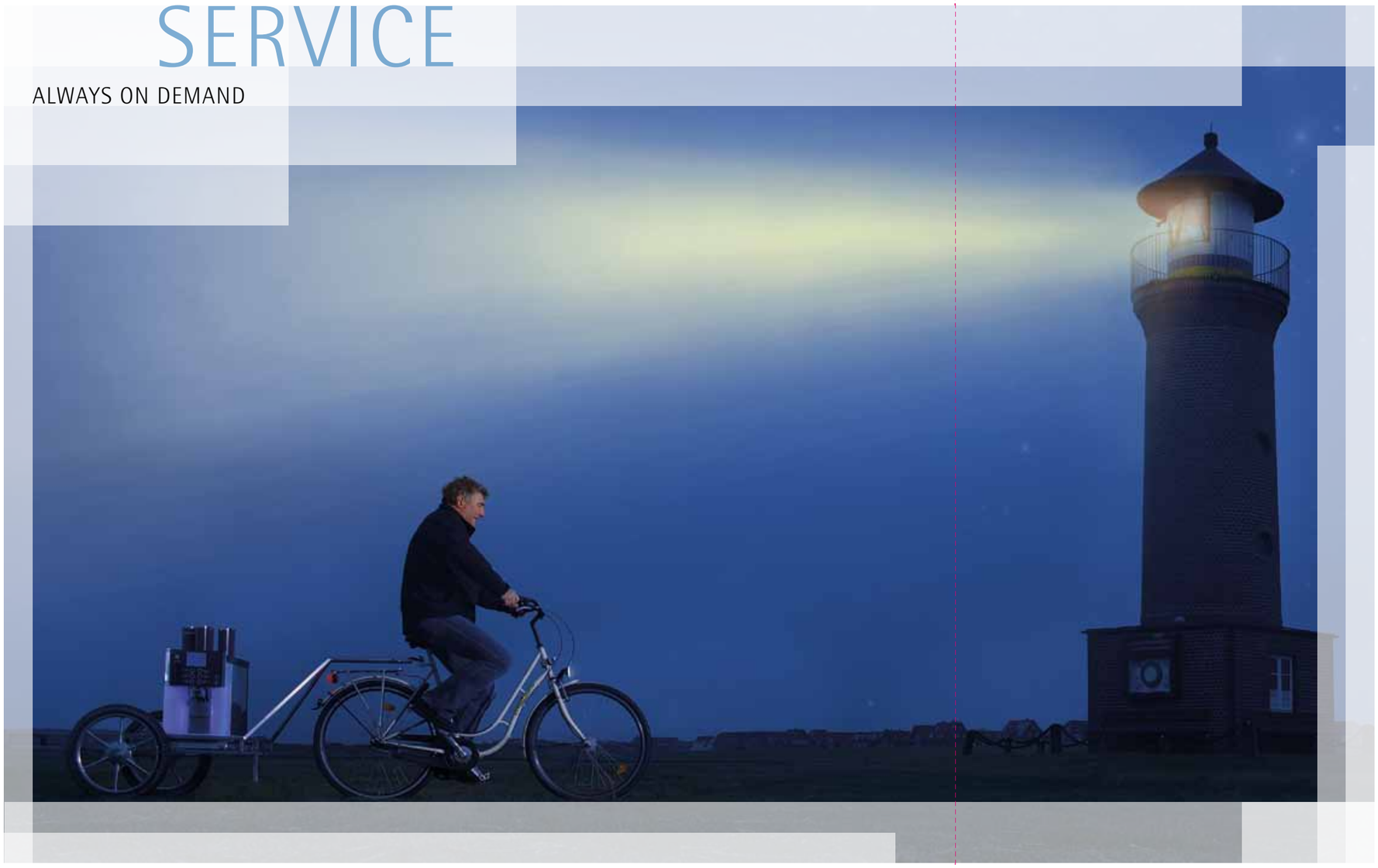
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Espresso / Ristretto
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Espresso Macchiato
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Café Crème
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Latte Macchiato
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Cappuccino
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Café Latte
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Caffè con Ghiaccio
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Milk Choc
–	–	–	✓	–	–	–	✓	–	–	✓	–	✓	✓	–	✓	✓	Mulled wine*
–	✓	–	–	–	✓	–	–	✓	✓	✓	–	–	–	✓	✓	✓	Iced Coffee
–	–	–	✓	–	–	–	✓	–	–	✓	–	✓	✓	–	✓	✓	Baileys Cream Coffee
–	–	–	✓	–	–	–	✓	–	–	✓	–	✓	✓	–	✓	✓	Mozart Coffee
–	–	–	✓	–	–	–	✓	–	–	✓	–	✓	✓	–	✓	✓	Sweet Coconut Dream
–	–	–	✓	–	–	–	✓	–	–	✓	–	✓	✓	–	✓	✓	Caffè Zabaione
–	–	–	–	–	✓	–	–	✓	✓	✓	–	–	–	✓	✓	✓	Peppermint Cream**
–	–	–	–	–	✓	–	–	✓	✓	✓	–	–	–	✓	✓	✓	Strawberry Fields**

* Representative for beverages that can be heated with steam. ** Representative for beverages with cold milk an cold milk foam.

With over 300 technicians, WMF has the largest company-owned service organisation in the field of commercial coffee machines in Europe.

SERVICE

ALWAYS ON DEMAND



WMF coffee machines are represented worldwide by subsidiaries and importers in more than 70 countries. In addition to advising the customer, they are also responsible for on-location service. Qualified technicians work with the latest technology so that you can always rely on your WMF devices. Just as illustrated here, for example, at the car-free island of Juist in Germany with very special challenges presented to our technicians.

The extensive qualification measures of service managers (in Geislingen or on-site) ensure that the necessary knowledge for a qualified service can be transferred to the local service technician.

Regularly scheduled training sessions ensure that the level of expert knowledge of the global service organisation is kept up to date. For technical questions, a support team of 10 experienced employees in Geislingen is available to the service managers of our external WMF organisations and partners.

An extra download area is available to these WMF service partners for continuous updates of training and service documentation as well as information regarding technical changes.

ACCESSORIES

EXTENSIONS THAT WORK

Accessories available for models															
1200 S / 1200	✓	✓	–	✓	✓	–	✓	✓	✓	–	–	–	–	–	✓
presto! / 1400	✓	✓	–	✓	✓	–	✓	✓	✓	–	–	✓	✓	✓	✓
1800 S / 1800	✓	✓	–	✓	✓	–	✓	✓	✓	–	–	✓	✓	✓	✓
2000 S / 1700	✓	✓	–	✓	✓	–	✓	✓	✓	–	–	✓	✓	✓	✓
bistro! / 8400	✓	✓	–	✓	✓	–	✓	✓	✓	✓	–	–	✓	✓	✓
8000 S / 8800	–	–	✓	–	–	✓	✓	✓	✓	–	✓	–	✓	✓	✓
cafemat! / 3800	✓	✓	–	–	–	–	–	–	–	–	–	–	–	–	✓

Item number / name															
Nominal power / power connection	0.2 kW / 230 V	0.2 kW / 230 V	0.2 kW / 230 V	0.2 kW / 230 V	0.2 kW / 230 V	0.2 kW / 230 V	0.08 kW / 230 V	0.08 kW / 230 V	0.08 kW / 230 V	0.08 kW / 230 V	0.2 kW / 230 V	0.08 kW / 230 V	0.08 kW / 230 V	0.2 kW / 230 V	–
Item number	03.9018.0501	03.9018.0011	03.9020.0001	03.9019.0501	03.9019.0001	03.9021.0523	03.9190.0001	03.9192.1001	03.9469.3001	03.9468.0001	03.9468.2001	03.9469.1001	03.9469.2001	03.9499.0001	03.9199.0001
Name	**Cup rack wide**	**Cup rack narrow**	**Cup rack**	**Cup & Cool wide**	**Cup & Cool narrow**	**Cup & Cool**	**Auxiliary Cooler**	**Auxiliary Cooler**	**Auxiliary Cooler**	**Under machine cooler**	**Under machine cooler**	**Under machine cooler**	**Under counter cooler**	**Milk tank**	**Paper cup dispenser**
Dimensions (width / height / depth)	359 / 534 / 524 mm	277 / 529 / 524 mm	368 / 530 / 567 mm	359 / 530 / 531 mm	277 / 533 / 528 mm	368 / 528 / 567 mm	227 / 345 / 469 mm	231 / 350 / 534 mm	333 / 281 / 524 mm	462 / 254 / 537 mm	406 / 265 / 540 mm	345 / 299 / 533 mm	333 / 281 / 524 mm	460 / 280 / 310 mm	230 / 192 / 500 mm
Weight	approx. 29 kg	approx. 24 kg	approx. 28 kg	approx. 35 kg	approx. 34 kg	approx. 32 kg	approx. 13.5 kg	approx. 16.5 kg	approx. 22 kg	approx. 22 kg	approx. 26 kg	approx. 22 kg	approx 22 kg	approx. 4 kg	5 kg
Removable milk tank	–	–	–	9.5 litres	4 litres	9.5 litres	3.5 litres	6.5 litres	9.5 litres	9.5 litres	9.5 litres	9.5 litres	9.5 litres	18 litres	–
Maximum inventory	88 to 320 cups	60 to 260 cups	88 to 320 cups	45 to 130 cups	45 to 190 cups	45 to 130 cups	–	–	–	–	–	–	–	–	each max. 390 mm length
With thermostat	–	–	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	–	–
Heated shelves	4 stainless steel	4 stainless steel	4 stainless steel	2 stainless steel	3 stainless steel	2 stainless steel	–	–	–	–	–	–	–	–	–
Suitable for self-service	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	–	✓
Sensor for milk temperature	–	–	–	–	–	optional	–	optional	–	optional	optional	–	–	–	–
Plug+Clean integrated into the cooler + milk-empty message	–	–	–	optional	optional	optional	–	optional	–	optional	–	optional	optional	–	–
illumination (can be set to different colours)	optional	optional	optional	optional	optional	optional	–	–	–	–	optional	–	–	✓	–
Milk-empty message (if available in the machine)	–	–	–	optional	optional	optional	–	optional	optional	optional	generell	optional	optional		–
Lockable	–	–	–	optional	general	optional	general	optional	general	optional	✓	general	–	–	–
Removable seal	–	–	–	–	–	✓	–	–	–	–	optional	–	–	–	–
Other														Made from polycarbonate, mounting fixture, uptake tube hose adapter. Refrigerator must be pierceable on top.	Cups diameter 60 - 90 mm, suitable for 03.9192.1001, 2 stacks of cups each with max. 390 mm length. (Max. 3 cup dispensers) stackable.

ACCESSORIES

VENDING DEVICES

Technical Data			
Name	**Coin checker**	**Coin changer**	**Card reader**
Acceptance of	coins from 5 cents to € 2 and WMF token coins (no change returned)	coins from 5 cents to € 2 and WMF token coins (change is returned)	Only for MDB readers
Connection of up to	1 coffee machine	2 coffee machines	1 coffee machine
Dimensions (width / height / depth)	105 mm / 500 mm / 350 mm	105 mm / 500 mm / 350 mm 130 mm / 500 mm / 350 mm* * Special size of the WMF cafemat!	130 mm / 500 mm / 350 mm
Other	Always installed on the right side of the machine. Each drink can be set to a specific price. (WMF 1200 S can only be used with a one-price coin checker)	Each drink can be set to a specific price. Installation always on the right side.	The card reader is procured by the customer and sent to WMF for installation. The compatibility of a reader must be checked in advance. Installation always on the right side.

MOBILE COFFEE STATIONS

03.9171.9001

Hanging basket, suitable for the mobile coffee station

03.9171.2001

03.9171.0001

Technical Data			
Nominal power / power connection	3.0 kW / 230 V	3.0 kW / 230 V	3.0 kW / 230 V
Item number	03.9171.1001	03.9491.0012*	03.9491.0003* / 03.9341.0004**
Name	**Mobile Coffee Station**	**Mobile Coffee Station wide**	**Mobile Coffee Station narrow**
Dimensions (width / height / depth)	850 mm / 970 mm / 685 mm	1250 mm / 900 mm / 780 mm	850 mm / 900 mm / 780 mm
Weight	32 - 45 kg	101 kg	74 kg
Fresh water tank capacity	-	approx. 25 litres	approx. 25 litres
Waste water tank capacity	-	approx. 13 litres	approx. 13 litres
Suitable for self-service	✓	✓	✓
Lockable	-	✓	✓
Other	Large storage area (772 mm x 685 mm), metal parts powder-coated in SilverDupont, robust steel frame, large casters with lockable brakes (Ø 125 mm), handle and edge protection with a sturdy metal bracket, various models, optionally up to 3 hanging baskets.	Space for a coffee machine with accessories, such as a refrigerator unit and cup rack or a sales device (e.g. coin checker) and, depending on the coffee machine equipment, with different water supplies. * Includes technical support for bistro! or cafemat!.	Space for a coffee machine or a coffee machine with a refrigerator unit or sales device (e.g. coin checker) and, depending on the coffee machine equipment, with different water supplies. * Includes technical support for bistro! or cafemat! ** Includes technical support for presto!, 1800 S or 2000 S.

COFFEE SPECIALITIES

Espresso / Ristretto

Espresso Macchiato

Café Crème

Cappuccino

Latte Macchiato

Café Latte

Filtered Coffee

Milk Choc

Mozart Coffee

Baileys Cream Coffee

Caffè Zabaione

Sweet Coconut Dream

Peppermint Cream

Strawberry Fields

Pharisee

Espresso Sorbetto

Caffé con Ghiaccio

Iced Coffee

Iced Coffee

The recipes of the beverages shown here can be found in our recipe book 63.8097.0391

burkert gestaltung, Dornstadt / Ulm

WMF AG Coffee Machines International
Eberhardstrasse · D-73312 Geislingen/Steige, Germany
Phone +49 7331-258 482 · Fax +49 7331-258 792
gastro-export@wmf.de · www.wmf-coffeemachines.de

3146 # 63 8042 0391 Printed in Germany 03.13
All technical changes, typographical mistakes and errors reserved for the entire contents.

Print CO2 compensated
Id-No. 1326366
www.bvdm-online.de

FSC
www.fsc.org
MIX
Paper from responsible sources
FSC® C100493